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ISSUANCES

of the
Meat and Poultry Inspection Program

September 1978



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UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Quality Service
Meat and Poultry Inspection Program
Washington, D.C. 20250

ATTENTION: All MPI Employees

On June 15, 1976, the Department amended its conduct regulations. Specifically, Part 0.735-12 was amended to read:

"(a) Except as provided in paragraphs (c) and (f) of this section, employees shall not solicit or accept, for themselves, or another person, directly or indirectly, any gift, gratuity, favor, entertainment, loan, unusual discount, special consideration or any other thing of monetary value (including complimentary meals and beverages, tangible items, tickets and passes)" from any party who has or who is seeking to engage in procurement activities or other contractual, business or financial relations with the Department.

The above includes those items that are given to a member of the employee's immediate family by the person having or seeking to do business with the Department. It also includes the acceptance of such items as meat products, alcoholic beverages, jewelry, and cuff links.

INFORMATION FOR: MPI Employees and Interested Parties

CHECKLIST OF MPI BULLETINS

This checklist includes active bulletins published on or before August 31, 1978, and obsolete bulletins canceled April 30 through August 31, 1978. Bulletins not appearing on this list (except those published after August 31, 1978) are obsolete and should be removed from active files.

Number	Subject	Orig. Staff Category Dist. Codes	Number	Subject	Orig. Staff Category Dist. Codes
Date			Date		
11 6/23/72	Plant Operating Schedules Working Conditions, Poultry Plants	FO/A S-12,S-13 ES-14,S-15 ES-16, ES 16-1, ES 16-2,S-17, S-18 (Poultry Plants)	456 10/19/73	Warm Cut-Up and Deboning of Poultry	ISR/D Q
211 2/20/73	Net Weight Compliance	PLS/G Q	503 12/5/73	Chemical Sanitizing of Mech- anical Poultry Eviscerators	PFE/B Q,P,S,U
235 3/15/73	Nutritional Labeling	PLS/F EA-ET, U-U-2	506 12/6/73	Labeling Spices, Flavorings, and Colorings	PLS/F Q,P,S,U-U-2
263 4/6/73	Waste Disposal Permit	FO/B P,Q,U-2	542 12/26/73	Labeling USDA Specification Product	PLS/F Q,P,T,U-U-2
264 4/11/73	Criteria for Granting Inspection When There is Evidence of Questionable Activities by the Applicant as Specified in Section 401 of the FMIA or Section 18(a) of the PPIA	CS/A A-L,N-Q	553 1/2/74	Extension of Time for Cured Meat Product Labeling	PLS/F Q,P,T,U-U-2
			563 1/2/74	Labeling Frozen Dinners	PLS/F Q,P,T,U-U-2
			586 1/24/74	Certified Pork--Trichiniae Control by Refrigeration	ISR/G Q,P,T,U-U-2
			611 2/14/74	Exports of Horsemeat to the United Kingdom	FPS/J P,Q,T,U-U-1
			616 2/22/74	MPI Bulletin 367	IC/H Q,P,T,U-U-2
367 8/1/73	Meat Trimmings	PLS/H Q,P,T,U, U-2	619 2/25/74	MPI Directive 918.1, Poultry Carcass Inspection Program	ISR/C Q
388 8/10/73	Meat Trimmings	PLS/H Q,P,T,U	629 3/5/74	Sorbitol in Cooked Sausages	PLS/G Q,P,T,U-U-2
392 8/10/73	Cured Meat Product Labeling	PLS/F Q,P,T, U-U-2	648 3/20/74	Sampling Method for Estab- lishment Not Using the Online Plan for Ready-to-Cook Young Chickens	ISR/C Q,P,T,U-U-2
418 8/31/73	Labeling Standards for Certain Cooked Sausages	PLS/F Q,P,T,U-U-2	650 3/19/74	Labeling Meat and Poultry Products with Nonmandatory Features at Locations Other than Official Establishments	PLS/F Q,P,T,U-U-2
440 10/3/73	MPI Responsibilities in Retail Stores	CS/A N,Q,U-2			

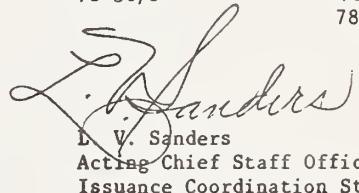
DISTRIBUTION: (Issuances)	CATEGORY: A-General	REGS.	OS: IC
		MANUAL:	

Number		Orig. Staff Category	Number		Orig. Staff Category
Date	Subject	Dist. Codes	Date	Subject	Dist. Codes
670 4/12/74	Operations, Procedures and Equipment	PFE/B Q,P,T,A,I,J, K,L,M,N,O	75-105 7/15/75	Asbestos Filters	PFE/B A-O,P, Q,S,U,U-2
724 6/6/74	Training in Field Operations	FO/A EA,EK,EL,EN, EO,P,Q,T	75-129 9/2/75	Jar Closure - Vacuum-Packed Containers	PLS/F A-O,P, Q,S,T,U-U-2
742 6/21/74	Procedure for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Country Cured Pork Products	ISR/G Q,T,U-U-2	75-158 10/29/75	Bratwurst	PLS/H A-O,P, Q,S,U,U-2
784 8/5/74	Poultry Carcass Inspection Program--Mature Chickens	ISR/C All MPI Codes	76-6 1/7/76	Items Used with Meat or Poultry Products that are Unapproved or Approved but Unacceptable	ISR/A A-O,P,Q, S,U
794 8/26/74	Neck Cracking for Mechanical Evisceration	ISR/D P,Q,S,U	76-29 2/20/76	Canning Operations and Critical Control Factors	ISR/G A-O,P,Q,S,T, U,U-2
800 9/4/74	Procedures for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Dry-Cured Pork Products	ISR/G Q,P,T,U,U-2	76-41 3/9/76	Amendment to MPI Directive 462.1, Standards of Performance	MFS/A EA,EI,EJ,EM
809 9/10/74	Perishable, Heat Processed Canned Meat Products	PLS/G Q,P,S,U-U-2	76-58 4/15/76	Meat Branding Inks	SS/F A-O,P,Q,S, U,U-2 (Issuances)
816 9/16/74	Nutrition Labeling	PLS/F All MPI Codes	76-60 4/16/76	Labeling Meat Quality & Yield Grades	PLS/F A-O,P,Q,S, U,U-2
837 10/10/74	Maturation of Canned Hams Prior to Heat Processing	ISR/G P,Q,S,T,U, U-2	76-65 4/27/76	Protein Multiplier Table Change in the Chemistry Laboratory Guidebook	SS/K A-O,P,Q
911 12/24/74	Labeling Spices, Flavorings, and Colorings	PLS/F Q,P,T,U-U-2	76-79 5/17/76	Label Declarations of Salt or Sodium Content	PLS/F (Issuances)
75-3 1/2/75	Control of Canning Operations Conducted at Official Establishments	ISR/G Q,P,S,T, U-U-2	76-123 8/3/76	MPI-APHIS Management and Communication System Coordination	WSDS/A A-O,Q
75-4 1/2/75	Flexible or Semirigid Retortable Packages	ISR/PLS/F P,Q,S,T, U-U-2	76-136 8/25/76	Import Certification	FPS/J A-O,P,Q,S
75-29 2/11/75	Labeling Required Features	PLS/F P,Q,S,U-U-2	76-143 9/1/76	Temporary Restraining Order	FO/A A-O,P,Q,S, U,U-2
75-56 3/21/75	Poultry Carcass Inspection Program--Turkeys	ISR/C A-O P,Q,S,T,U, U-2	76-145 9/8/76	Clarification of Religious (Buddhist) Requirement	ISR/A A-O,P,Q,S, U,U-2
75-99 6/26/75	Universal Product Code and Postal Zip Code Added to Labeling	PLS/F A-O,P, Q,S,U	76-146 9/14/76	Mechanically Deboned Meat	IC/A A-O,P,Q,S,T, U,U-2

Number		Orig. Staff Category	Number		Orig. Staff Category
Date	Subject	Dist. Codes	Date	Subject	Dist. Codes
76-170 11/4/76	Application Form for Label Approval	PLS/F A-0,P,Q,S,U	77-66 5/17/77	Energy	PFE/A (Issuances)
76-172 11/11/76	Staff Functions-Technical Services	STS/A A-0,P,Q	77-71 5/24/77	Random Sampling Requirements for Residue Monitoring	SS/K A-0,P,Q,S
76-175 11/12/76	Livestock Slaughter Data	WSDS/I A-0,P,Q,S,U	77-74 6/8/77	Mechanical Label Printing Devices	FO/F A-0,P,Q,S,U
76-179 11/17/76	Inspection Requirements for Certain Uncured Beef Products	ISR/G A-0,P,Q,S, T,U,U-2	77-76 6/8/77	Cheesefurter Samples for Added Water Compliance	SS/K A-0,P,Q,S
76-186 11/29/76	Meat Slaughter and Processing Data Forms MP 403, 403-6, and 404	WSDS/I M90 (M01-M03) M05-M12	77-78 6/15/77	Silicone Sealants and Adhesives	PFE/B A-0,P,Q,S,U
76-198 12/13/76	Utilization of Employees on Short Days	MFS/A A-0,P,Q,S	77-91 6/29/77	Minimum Count	TS/G A-0,P,Q,S,U
77-12 1/31/77	Submitting Quality Control Program for MPI Approval	SDS/G A-0 P,Q,S,U,U-2	77-92 7/6/77	The Implementation of the National Interim Primary Drinking Water Regulations and Their Effect on the Meat and Poultry Inspection Program	PFE/B A-0,P,Q,S,U, U-2
77-13 2/1/77	Guidelines for Semi-Dry Poultry Offal Systems	PFE/B A-0 P,Q,S,U,U-2	77-94 7/6/77	Representations and Warranties in Connection with USDA Purchase Programs	TS/A A-0,P,Q,S,U
77-18 2/9/77	Labeling Meat Quality and Yield Grades	STS/F A-0 P,Q,S,U,U-2	77-98 7/14/77	Correction of APHIS Bulletin 76-30	MFS/A A-0,P,Q,S,T
77-19 2/9/77	Water Reuse	SDS/B A-0 P,Q,S,U	77-110 8/19/77	Hold and Test Restriction on Imported Product from Est. 89, Argentina	FPS/J A-0,P,Q,S
77-20 2/10/77	Labeling Declaration for Proprietary Mixtures	PLS/F A-0,P,Q,S,T, U,U-2	77-114 8/26/77	Residue Sampling Requirements	SS/K A-0,P,Q,S, U-2
77-34 3/16/77	Chemical Disinfection in Lieu of 180° F. Water	SDS/B (Issuances)	77-117 9/21/77	School Lunch Labeling Statements	PLS/F A-0,P,Q,S,U, U-2
77-49 4/15/77	Compensability of Travel as Work	MFS/A A-0,P,Q,S	77-122 10/25/77	Carcass Reinspection--Ducks	ISR/D A-0,P,Q,S,U
77-54 4/26/77	Errors in MP Forms 403, 403-6, and 404	WSDS/I A-0,P,Q,S	77-129 11/11/77	Water Conservation and Sanitation	SDS/B (Issuances)
77-59 5/11/77	Application for Federal Inspection	FO/I A-0 P,Q,S,U	77-135 12/2/77	Bovine Tuberculosis Eradication Program	FO/K M90,M09-M12, M16
77-65 5/13/77	Thirty-Thirty Test for Percent Pump	SDS/G A-0 P,Q,S,U, U-2	77-138 12/12/77	Policy Statement on Equal Employment Opportunity	MFS/A M90,M92
			77-139 12/12/77	Error In Reprint of MP Form 22	SS/I M90,M09-M12, M18

Number		Orig. Staff Category	Number		Orig. Staff Category
Date	Subject	Dist. Codes	Date	Subject	Dist. Codes
77-140 12/12/77	Reinspection of Poultry Necks and Giblets	ISR/C M90, M09-M12, M25	78-55 5/12/78	Imprest Fund Payments	MPI/DA/A M90
78-10 1/27/78	Clarification of MPI Bulletin 77-140	ISR/C M90, M09-M12, M25	78-56 5/17/78	Address Change for Residue Samples to St. Louis Laboratory	SS/A M90, M09-M12, M04
78-13 1/31/78	Opportunities for Women in Field Compliance Officer Positions	MFS/A M90, M92	78-58 5/19/78	Export of Pork Tongues to Spain	FPS/J M90, M09-M12, M94
78-16 2/7/78	MPI Directives Checklist	IC/A M90, M07-M12, M50	78-59 5/19/78	Hold and Test Restriction on Imported Product from Est. 7B, Canada	FPS/J M90, M09-M11, M14, M04
78-18 2/15/78	Pretest and Certification of Imported Product from Est. 35, Canada	FPS/J M90, M09-M11, M14	78-60 5/25/78	Hold and Test Restriction on Imported Product from Est. 34, Mexico	FPS/J M90, M09-M11, M14, M04
78-25 2/21/78	Export of Ducks to Singapore	FPS/J M90, M09-M12, M27	78-61 5/25/78	Completion of MP Form 215	ISR/C M90, M09-M12, M25
78-29 3/9/78	Flavorings, Spices, and Seasonings	FO/K M90, M09-M12, M93-M95, M50, M04	78-62 6/6/78	Bacon Sampling Program	MPI/DA/G M90, M09-M12, M22, M28, M32, M50
78-32 3/14/78	Grade Specifications for Product Purchased Under Government Contract	FSR/F M90, M09-M12, M93-M95, M50	78-63 6/6/78	Implementing Bacon Regulations	PLS/G M90, M09-M12, M22, M28, M32, M50
78-35 3/16/78	Establishment Numbers	WSDS/A M90, M09, M10	78-64 6/8/78	Salvage of Poultry Parts	ISR/C M90, M09-M11, M25, M50
78-40 3/28/78	Disposition of Contaminated Poultry Carcasses	ISR/C M90, M09-M12, M25, M29, M93	78-68 6/26/78	Meat Exports to New Caledonia	FPS/J M90, M09-M12, M26, M28
78-41 3/29/78	Submission of Weekly MP Form 404	WSDS/I M90, M10-M12, M22, M28, M32	78-70 7/10/78	Michigan PBB Problem - Exports to Canada	FPS/J M90, M09-M12, M28
78-44 4/6/78	Submission of Samples for Biological Residue Analysis	SS/K M90, M09-M12, M04	78-71 7/13/78	Hold and Test Restriction on Imported Pork Product from Est. 7, Canada	FPS/J M90, M09-M11, M14, M04
78-48 4/19/78	Sequenced Inspection	ISR/C M90, M09-M12, M25, M29	78-72 7/14/78	Label Approval for Product Intended for Export	PLS/F M90, M09-M12, M94
78-49 5/1/78	U.S. Retained Tags	ISR/I M90, M09-M12	78-74 7/14/78	Implementation of the Bacon Regulations and Sampling Programs	TS/D/G M90, M09-M12, M22, M28, M32, M50
78-50 5/3/78	Imported Products from Establishment 129, Netherlands	FPS/J M90, M09-M11, M14, M04			

Number		Orig. Staff Category	Number		Orig. Staff Category
Date	Subject	Dist. Codes	Date	Subject	Dist. Codes
78-75 7/19/78	Pancreas Glands for Export to Japan	FPS/J M90,M09-M12, M26	78-89 8/18/78	Diagnostic Pathology Laboratories	SS/FO/K M90,M09-M12, M04
78-76 7/25/78	Hold and Test Restriction on Imported Product from Est. 31, Mexico	FPS/J M90,M09-M11, M14,M04	78-90 8/22/78	Cooked and Roast Beef	ISR/FO/G M90,M09-M12, M18,M28
78-77 7/25/78	Hold and Test Restriction on Imported Product from Est. 2, El Salvador	FPS/J M90,M09-M11, M14,M04	78-91 8/23/78	Carcass Reinspection--Ducks	ISR/C M90,M09-M12, M25
78-78 7/25/78	Imported Product from Est. 4, Nicaragua	FPS/J M90,M09-M11, M14,M04	78-92 8/23/78	"Military to Military" Exports to West Germany	FPS/J M90,M09-M12, M94
78-79 8/1/78	Export of Scalded Tripe to Japan	FPS/J M90,M09-M12, M94	78-93 8/23/78	Export to Saudi Arabia	FPS/J M90,M09-M12, M26,M28
78-80 8/1/78	Export of Beef Tripe to South Korea	FPS/J M90,M09-M12, M26	78-94 8/23/78	Promotions of Employees Occupying GS-5 Food Inspector Trainee Positions	MFS/A M90,M09-M12
78-81 8/3/78	Export of Poultry to Canada	FPS/J M90,M09-M12, M25,M27			<u>BULLETINS DELETED</u> ^{1/}
78-82 8/4/78	Recognized Laboratories for the TEA Nitrosamine Analysis	SS/K M90,M09-M12, M22,M28,M32, M50,M04	370/I 449/F 75-131/A 76-113/A 76-147/G	77-115/J 77-116/G 77-119/J 77-132/J 77-133/J	78-31/J 78-33/J 78-34/I 78-37/J 78-38/J
78-83 8/4/78	Meat and Poultry Exports to Switzerland	FPS/J M90,M09-M12, M94	77-5/B 77-27/J 77-28/J 77-32/J	77-137/J 77-141/J 78-1/A 78-2/J	78-42/J 78-45/J 78-46/J 78-51/J
78-84 8/8/78	Alerting Food and Drug Administration of Repeat Violators	SS/K M90,M09-M12, M50	77-40/J 77-87/J 77-90/J 77-99/J	78-7/K 78-9/J 78-11/J 78-14/J	78-52/J 78-53/J 78-54/J 78-57/J
78-85 8/8/78	Bacon Sampling Requirements-- Monitoring and Confirmation	MPI/DA/G M90,M09-M12, M22,M28,M32, M50,M04	77-103/J 77-105/J 77-108/J 77-111/J	78-17/F 78-23/A 78-26/J 78-27/J 78-30/J	78-65/J 78-66/J 78-67/J 78-69/J 78-73/A
78-86 8/8/78	Bacon Sampling Requirements-- Retention Phase	MPI/DA/G M90,M09-M12, M22,M28,M32, M50,M04			78-48-A/A
78-87 8/10/78	Inspection of Contract Specification Product	FO/G M90,M09-M12, M94,M95,M50			
78-88 8/10/78	Pretest and Certification of Imported Product from Est. TIF-32, Mexico	FPS/J M90,M09-M11, M14,M04			



L. V. Sanders
Acting Chief Staff Officer
Issuance Coordination Staff

^{1/} The letter next to the originating staff abbreviations or to the number of the bulletins deleted is the bulletin category.



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

September 1978

CHANGE: 78-9

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
107 and 108	107 and 108	78-9
197 through 208a	197 through 208a	78-9
229 through 232	229 through 232	78-9
261h and 261i	261h and 261i	78-9

PART 16

MARKING
PRODUCTS AND CONTAINERS

MARKING DEVICES

Subpart 16-A

(Regs: M-312, 316)

16.1 APPROVAL**(a) Marking Device**

Imprints of any marking device or other devices, submitted through the inspector in charge to STS-LP for approval, shall be legible and as required by regulations.

(b) Official Mark, Advertisement

Approval of official marks appearing in newspaper advertisements, billboards, etc., is unnecessary; however, such marks may be reviewed locally before publication; they should conform to standards and not be misleading.

(c) Stencil, Stamp, Pencil

Inspector in charge may approve stencils, rubber stamps, pencil marks or prints applied to shipping containers. They may be used in addition to required markings and must not be false or misleading. Official inspection mark must be approved by STS-LP.

(d) Grade Marking

The inspector in charge may approve Federal (sec. 16.8(a)(1)) or State grade markings applied to carcasses and cuts at federally inspected plants by, or under, the supervision of Federal or State grading employees. Other grade markings shall be approved by STS-LP.

(e) Roller Brand, Papain (Meat)

Roller brand imprints, used on carcasses injected with papain, shall be approved by STS-LP.

16.2 BRANDS (Meat)**(a) Size, Design**

Official brands must be uniform in size and design, and must conform to specifications (MR-312).

(b) Approval, Use

Approval and use of official brands shall be according to regulations.

(1) Sanitation. Brands bearing inspection or other marks shall be kept clean while in use.

(2) Misuse. Inspection marks shall not be used on clothing, walls, posts, and the like.

(3) Buyer's brands. These brands and marks shall be so applied as not to obliterate or be confused with required markings.

(4) Hot iron brand. Legibility may be improved by drilling two small holes (1/16 inch diameter) through the hot iron brand's face to allow steam escape.

A cast steel burning brand improves the imprint on cured products.

(5) Hot ink brand. Ink brands equipped with a thermostatic control, improve branding of meat, meat byproducts, and meat food products.

(6) "U.S. Insp'd and Condemned," "U.S. Passed for Cooking." These brands shall be used for marking carcasses and parts. They should not be substituted by other marks or tags.

(c) Supply, Replacement

Establishment supplies all brands, including replacements. Inspector in charge determines the number of brands to be replaced.

Exception! Brands for import inspection are supplied by MPI.

(d) Control

MPI employees must always control all official brands--in use or in storage. Plant owners and operators must make arrangements with the inspector in charge to carry this out.

(1) **Delivery.** New brands shall be immediately delivered into the inspector's custody.

(2) **Record.** A current inventory of all official brands--used or stored, lost or unserviceable--shall be maintained as prescribed by RD.

(3) **Disposal.** A legible imprint cannot be made with worn or unserviceable brands. Therefore, such brands shall be defaced and disposed of at the plant.

The aluminum handle of the 2 1/2 inch rubber brand, supplied by the Department, should be returned to the Washington office for reuse.

sign accepted shipment receipts, also noting "shipment received intact" and return one signed copy to the regional office. Questionable shipments shall immediately be reported to the circuit supervisor.

Official seals used for any reason shall be recorded by serial numbers. Recordings shall also indicate "date affixed" and "where affixed," and whenever applicable, "date broken." Each recording will be signed by the inspector who affixes or breaks a seal.

Official seal inventories shall be adjusted at least daily to reflect any change in count of seals on hand.

MARKING (MEAT)

Subpart 16-B

(Regs: M-312; 316)

16.6 CARCASS BRANDING

(a) Each Half

Each half carcass shall be legibly marked "U.S. Inspected and Passed" after inspection has been completed.

(b) Shrouded Carcasses

Shrouding should not cause smearable and illegible brands.

When shrouded carcasses are shipped from an official plant, additional brands--clearly visible without cloth removal--shall be applied to carcasses if necessary. When such carcasses are placed in bags or other coverings, the outer coverings shall bear prominent and legible official inspection legends.

*** 16.3 SEALS; CONTROL**

Official seals received at regional offices shall be controlled under security. This includes logging in new shipments, inventoried storage, and logging out shipments to specific field locations. Each shipment to the field shall be accompanied with two copies of a regional receipt for the seals.

Shipments of official seals received at field locations shall be checked for accuracy. Inspectors will date and

half of MP Form 403-6 by tag number, disease or condition observed, parts condemned, if any, and by marking the "food" column under "disposition" and entering the proper code.

Write on this form the post-mortem inspection findings for condemned carcasses--regular and U.S. Suspect.

Record retained carcasses passed for food from regular kill on bottom half of the form under "Unlisted Tags of Carcasses Passed Without Restriction." When carcasses are retained for diseases or conditions not shown in this Subpart, record in blank space with appropriate code number.

(a) Brucellosis Reactors

Since the VS copy of VS Form 1-27 accompanying these reactors adequately identifies them, they should not be reported on MP Form 403-6.

Do not record brucellosis reactors (as such) on MP Form 403. Record on this form those marked as suspects and those retained on post-mortem inspection for the disease or condition causing retention, but without notation that the carcass was of brucellosis reactor. Slaughter of brucellosis reactors received without prior notification to inspectors should not be delayed for lack of identification or shipping permits. After slaughter, send details on lack of identification to VS as outlined in 20.12(d).

(b) Tuberculosis Reactors

Use MP Form 403-6 to report post-mortem results of tuberculosis reactors to VS veterinarian in charge and to State livestock sanitary official located in the State where reactor originated. Do not submit tuberculosis lesions from reactors unless specifically requested by VS. When so requested, identify lesion specimen sent to NADL on copy submitted to VS beneath appropriate tissue by an "F" if specimen is shipped in formalin, by a "B" if shipped in sodium borate, or by an "F" and a "B" if part of lesion is shipped in formalin and part in

sodium borate. If tuberculosis lesions were not observed during post-mortem of a tuberculosis reactor, enter on MP 403-6 "NO GROSS LESIONS FOUND."

(c) Tuberculosis Suspects; Exposed

To report slaughter of "suspects" or "exposed" animals, complete MP Form 403-6 in duplicate. Include (1) eartag numbers, (2) location of lesions, (3) carcass disposition, (4) name and address of shipper, and (5) "No Gross Lesions Found" if lesions are not present. Mail original to VS veterinarian in charge of State issuing shipping permit (VS 1-27). File copy in inspector's office.

(d) Improper Identification, VS Form 1-68

The inspector should assure that all brucellosis and tuberculosis reactors are identified and reported. When improperly identified, he completes VS Form 1-68 (See Chart 20.1). Such form should be completed when (1) "B" or "T" brand is missing or not legible on left jaw, (2) reactor tag is not in place on left ear, (3) forms (which should accompany the animal) are incorrect or missing. Send report to State and Federal (VS) livestock disease regulatory officials in State of animal's origin.

20.13 MP FORM 404

See Chart 20.1. MP Form 404, Processing Operations at Official Establishments, is a weekly report of the pounds or units of various meat and meat food products prepared at establishments operating under Federal inspection. Exhibit F illustrates the form which includes a breakdown of products reported by category. MP Form 404 provides data on processing operations and information entered in the automated MPI processing inspection data file which is used to produce management reports and statistical summaries on processing inspection activities as well as industry reports on amounts processed by type of product.*

EXHIBIT F

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND QUALITY SERVICE MEAT AND POULTRY INSPECTION PROGRAM PROCESSING OPERATIONS AT OFFICIAL ESTABLISHMENTS		WEEK CODE NO.	WEEK ENDING (Month, Day, & Year)	No. Days of Operation		FORM APPROVED OMB NO. 40 R2039		
				TO INSPECTOR IN CHARGE			REGION/STATE/CIRCUIT CODE	EST. NO.
RCS #37-MP-57								
MEAT AND MEAT FOOD PRODUCTS PROCESSED AND/OR CANNED This report is required under 9 CFR 320.6								
CURED	CODE NO.	POUNDS	SAUSAGE (Cont.)	CODE NO.	POUNDS	CANNED PRODUCTS		
	Beef Briskets	1012		Liver Sausage and Branschweiger	1350		CODE NO.	POUNDS
	Beef Other	1019		Other	1360			
	Pork	1020						
Other Meats	1030							
SMOKED OR DRIED OR COOKED			SLICED/PACKAGED PRODUCT					
	Hams-Bone In	1121		Bacon-Retail	1440			
	Hams-Bone In, Water added	1122		Bacon Bulk	1441			
	Hams-Semi Boneless	1123		Ham	1430			
	Hams-Semi Boneless, Water added	1124		Sausage, Loaves, Luncheon Meat, under 12 oz.	1421			
	Hams-Boneless	1125		Sausage, Loaves, Luncheon Meat, 12 oz. or over	1422			
	Hams-Boneless, Water added	1126		Other	1450			
	Hams-Sectioned & Formed	1127						
	Hams-Sectioned & Formed, Water added	1128						
	Hams-Dry Cured	1129						
	Pork-Regular	1140						
	Pork Water added	1141						
	Bacon	1110						
Beef, cooked	1150							
Beef, Dried	1151							
Other Smoked, Oried or Cooked Meats	1160							
SAUSAGE								
Fresh Beef	1310							
Fresh Pork	1311							
Fresh Other	1312							
Uncooked Cured Sausage	1320							
Dried	1321							
Semi-Oried	1322							
Franks/Wieners, Regular, Retail	1330							
Franks/Wieners, Regular, Bulk	1331							
Franks/Wieners, with extenders, Retail	1332							
Franks/Wieners, with extenders, Bulk	1333							
Franks/Wieners, with variety meats, Retail	1334							
Franks/Wieners with variety meats, Bulk	1335							
Franks/Wieners, with extenders and variety meats, Retail	1336							
Franks/Wieners, with extenders and variety meats, Bulk	1337							
Bologna Regular	1340							
Bologna with extenders	1341							
Bologna with variety meats	1342							
Bologna with variety meats and extenders	1343							
NAME OF FIRM		BY	TITLE			APPROVED BY INSPECTOR		

* (a) Plant

* The inspector will furnish blank forms, and management will give the inspector a completed MP Form 404, in triplicate, at the end of each reporting week. Information entered on the MP 404 will be typed or written legibly in ink. The blocks on the form (see Exhibit F) will be completed as follows:

- * 1. Week Code No. Enter number of week for period ending date. Code numbers will be published annually.
- * 2. Week Ending (Month, Day, Year). Enter date of week ending Saturday for reporting period and to the far right of the block the number of days the plant processed product during this period.
- * 3. To: Inspector in Charge. Enter name of inspector in charge.
- * 4. Region, State, Circuit Code. Leave blank. Entry to be completed by the inspector.
- * 5. Establishment Number. Use only the official establishment number designated in block 2 of MP Form 451, Grant of Inspection. Do not use letter unless part of official establishment number. Do not use "TA" to identify Talmadge-Aiken plants.
- * 6. Meat and Meat Food Products Processed and/or Canned. Enter the number of pounds of products produced or units of containers used during the reporting period for each item, opposite the appropriate Product Code number, as explained under paragraph c below.
- * 7. Name of Firm. Enter the name of the firm as it appears on the official grant of inspection.
- * 8. By. Signature of plant official responsible for submitting the report.
- * 9. Title. Title of plant official signing the form.

* (b) Inspector

* The inspector approving the report will:

- * 1. Review the completed forms to assure the plant actually processed all reported items, reportable items are

not omitted, amounts shown are reasonably correct, and items are reported in correct spaces.

- * 2. Have the form corrected if needed.
- * 3. Enter the appropriate five-digit code in the Region/State/Circuit Code block. Example: 536-20 is the five-digit code for Northeastern Region (5), New York Area (36), and Rochester Circuit (20).
- * 4. Sign in the "Approved by Inspector" block.
- * 5. When the plant does not process or operate during the reporting week, write "no operation" across the face of the form and complete only the following blocks: Week Code No.; Week Ending; Region/State/Circuit Code; Establishment Number; and Approved by Inspector. A weekly "no operation" or negative report is required, unless the plant discontinues or suspends processing operations for an extended period of time or when Federal inspection is withdrawn as described in paragraphs 6 and 7 below.
- * 6. When a plant discontinues or suspends processing operations for an extended period of time, only one "negative" report will be submitted for the first week of the inactive period. The inspector in charge will complete the same blocks as for a "no operation" report and write across the face of the form "discontinued until" and give estimated date when processing operations will resume.
- * 7. When inspection is withdrawn, the inspector in charge will complete the same blocks as for a "no operation" report, and write across the face of the form "withdrawn" and the date of withdrawal.
- * 8. To reestablish reporting after discontinued or suspended operations or withdrawal of inspection, the inspector in charge will request plant management to complete and submit a regular MP Form 404 at the end of the first week of resumed processing operations.

* 9. Mail the original not later than the first Tuesday following the end of the reporting week to:
 * Data Services Center
 * Meat and Poultry Inspection Program
 * FSQS
 * U.S. Department of Agriculture
 * 55 East Jackson Blvd., Room 1309
 * Chicago, IL 60604
 * 10. File the first copy in the Government office and give the other copy to plant management.

(c) Reportable Products

* Uncured product weight must be reported under the appropriate category and code. Product subjected to more than one reportable process must be recorded under each process heading. Some or all processes performed on certain products could occur in a single reporting period.

Example:

* A plant receives 50 fresh hams weighing 1,000 pounds, cures them with brine to an increased weight of 1,100 pounds. The cured hams are boned and trimmed to 900 pounds and cooked. The cooked, chilled hams now weighing 750 pounds are sliced and packaged and end product weighs 730 pounds. The same 50 hams by weight would be recorded as:

<u>Product</u>	<u>Code No.</u>	<u>Pounds</u>
Cured Pork	1020	1,000
Pork Boning	1226	900
Cooked Ham Boneless	1125	750
Ham, Sliced & Packaged	1430	730

* NOTE: Report horse and other equine items under codes 6910 or 6940. Report all other items under the following appropriate headings and code numbers:

* CURED - record uncured weights only.
 * Do not include chopped or ground product.
 * Beef briskets-----1012
 * Briskets only.
 * Beef other-----1019
 * All other beef products.
 * Pork-----1020
 * All pork products.

Other meats-----	1030	*
All veal, lamb, or goat products.		*
SMOKED, DRIED, or COOKED - record finished chilled weights only.		*
Hams, bone in-----	1121	*
All smoked; cooked bone in hams.		*
Hams, bone in, water added-----	1122	*
All smoked; cooked bone in water added hams.		*
Hams, semiboneless-----	1123	*
All smoked; cooked semiboneless hams.		*
Hams, semiboneless, water added----	1124	*
All smoked; cooked semiboneless water added hams.		*
Hams, boneless-----	1125	*
All smoked; cooked boneless hams.		*
Report sectioned and formed hams under code 1127.		*
Hams, boneless, water added-----	1126	*
All smoked; cooked boneless water added hams. Report sectioned and formed water added hams under code 1128.		*
Hams, sectioned and formed-----	1127	*
All smoked; cooked sectioned and formed or chunked and formed hams.		*
Report chopped hams under code 1712.		*
Hams, sectioned and formed water added-----	1128	*
All smoked; cooked sectioned and formed or chunked and formed hams.		*
Report chopped hams under code 1712.		*
Hams, dried-----	1129	*
All dry cured; country cured hams.		*
Pork, regular-----	1140	*
All other pork products that are smoked, dried or cooked. Report bellies under code 1110. Report popped pork skins under code 1630.		*
Pork, water added-----	1141	*
All other water added pork products that are smoked, dried or cooked.		*
Report bellies under code 1110.		*
Bacon (bellies)-----	1110	*
All pork bellies prepared for bacon.		*
Report ground, mixed and formed bacon substitutes under code 1718.		*
Beef, cooked-----	1150	*
All beef cuts either smoked or cooked.		*
Include sectioned and formed or chunked and formed roasts. Report chopped beef loaves under code 1712.		*

* Report products that will also be dried under code 1151 only.		
* Beef, dried-----1151	Franks, wieners with extenders, retail-----	1332 *
* All dried beef products; jerky; tasajo; etc.	All franks, wieners, knockwurst and similar small variety cooked sausages with only extenders, i.e., cereal, NFDM, soy products, etc., added, packed in retail containers.	*
* Other smoked, dried or cooked meats-----1160	Franks, wieners, with extenders, bulk-----	1333 *
* All veal, lamb, or goat products. Include bones cooked for stock or soup; and bones digested for human food purposes; also cooked ground beef or hamburger. Report scalded products, i.e., tripe, pork stomach, calf feet, etc., under code 1240. Report meatballs and uncured loaves under code 1718.	Same as 1332, except packed in other than retail containers.	*
* SAUSAGE - record finished weights only.	Franks, wieners, with variety meats, retail-----	1334 *
* Fresh beef-----1310	All franks, wieners, knockwurst and similar small variety cooked sausages with only variety meats added.	*
* All fresh beef sausages.	Packed in retail containers.	*
* Fresh pork-----1311	Franks, wieners with variety meats, bulk-----	1335 *
* All fresh pork sausages.	Same as 1334, except packed in other than retail containers.	*
* Fresh other-----1312	Franks, wieners with variety meats and extenders, retail-----	1336 *
* All other fresh sausage made from veal, lamb, or goat, or any combinations, i.e., as pork and beef, or beef and veal, etc.	All franks, wieners, knockwurst and similar small variety cooked sausages with variety meats and extenders added, packed in retail containers.	*
* Uncooked cured sausage-----1320	Franks, wieners with variety meats and extenders, bulk-----	1337 *
* All uncooked cured sausages. Report uncooked smoked sausage under code 1360.	Same as 1336, except packed in other than retail containers.	*
* Dried-----1321	Bologna, regular-----	1340 *
* All sausages normally processed by drying to maintain moisture protein ratios of 2.3:1 or lower. Report dried beef items under code 1151; other dried meats under code 1160.	All types and sizes, i.e., jumbo, stick, ring, farm, leona, etc., made to the exclusion of variety meats and/or extenders.	*
* Semi-dried-----1322	Bologna, with extenders-----	1341 *
* All sausages, i.e., summer sausage, thuringer, cervelat, pork rolls, etc., which have moisture protein ratios above 2.3:1 but are not considered "cooked sausages."	All types and sizes, i.e., jumbo, stick, ring, farm, leona, etc., with only extenders, i.e., cereal, NFDM, soy products, etc., added.	*
* Franks, wieners; regular, retail---1330	Bologna with variety meats-----	1342 *
* All franks, wieners, knockwurst and similar small variety cooked sausages made to the exclusion of variety meats and/or extenders and packed in retail containers.	All types and sizes, i.e., jumbo, stick, ring, farm, leona, etc., with only variety meats added.	*
* Franks, wieners; regular, bulk----1331	Bologna, with variety meats and extenders-----	1343 *
* Same as 1330, except packed in other than retail containers.	All types and sizes, i.e., jumbo, stick, ring, farm, leona, etc., with variety meats and extenders added.	*
	Liver sausage-----	1350 *
	All types and sizes of sausages prepared with liver, i.e., liverwurst,	*

* braunschweiger, liver sausage, liver ring, etc. Report liver loaves or spreads under code 1712.	
* Other sausage-----1360	
* All other sausages, i.e., polish, kielbassi, cooked salami, cooked beef salami, uncooked smoked sausage, smoked pork sausage, brown and serve sausage, blood sausage, etc., prepared in casings or molds.	
* SLICED/PACKAGED PRODUCTS - record finished weights only.	
* Bacon, retail-----1440	
* All sliced or chunked bacon, including bacon ends and pieces, packed in retail containers. Report ground, mixed and formed products that resemble bacon under code 1450.	
* Bacon, bulk-----1441	
* Same as 1440, except packed in other than retail containers.	
* Ham-----1430	
* All types of cut or sliced ham and ham steaks. Report chopped ham under code 1421 or 1422.	
* Sausage and loaves, under 12 ounces-----1421	
* All types of sliced or chunked and packaged sausages, luncheon meats, chopped ham, loaves, imitation sausages, headcheese, souse, etc.	
* Sausage and loaves, 12 ounces or over-----1422	
* Same as 1421.	
* Other sliced/packaged-----1450	
* All other cooked, smoked or dried products that are sliced or chunked and packaged, i.e., dried beef, boneless picnics, beef tongues, bacon substitutes, etc.	
* FRESH/FROZEN PRODUCT - record finished weights ready for shipping or further processing.	
* Beef cuts-----1210	
* All beef carcasses, and/or primal parts processed into subprimal or wholesale cuts.	
* Pork cuts-----1215	
* All hog carcasses and/or primal parts processed into subprimal or wholesale cuts.	
Other cuts-----1220	*
All calf, sheep, goats, etc., carcasses and/or primal parts processed into subprimal or wholesale cuts.	*
Beef boning-----1225	*
All beef carcasses and/or parts boned, include trimmings.	*
Pork boning-----1226	*
All hog carcasses and/or parts boned, include trimmings.	*
Other boning-----1227	*
All calf, sheep, goat, etc., carcasses and/or parts boned, include trimmings.	*
Mechanically processed beef product-----1251	*
Include weight of product prepared and packaged for human food.	*
Mechanically processed pork product-----1252	*
Include weight of product prepared and packaged for human food.	*
Mechanically processed (other) product-----1253	*
Include weight of product other than beef and pork prepared and packaged for human food.	*
Steaks, chops, roasts-----1230	*
All HRI, portion control, and military fabricated meat products except chopped, flaked, or ground and formed products. Include cubed meats, meat for stew, sliced livers, meat rolls, chunked or sectioned and formed roasts, etc.	*
Steaks, chops (chopped, flaked, or ground/formed)-----1231	*
All types of comminuted and formed steaks and chops and all meat patties with and without breading or permitted additives. Report hamburger or ground beef patties under code 1235; report nonspecific patties under code 1715; report cured meat loaves under code 1712; report meat balls and uncured meat loaves under code 1718.	*
Hamburger/ground beef-----1235	*
All raw products labeled ground beef, hamburger, ground beef patties, or hamburger patties (with or without permitted additives). Report cooked ground beef or hamburger under code 1160.	*

* Other fresh/frozen-----	1240	containing animal fats or animal	*
* All items, i.e. chitterlings, scalded			*
* cattle and calf feet, tripe, pork			*
* stomachs, also low temperature ren-			*
* dered products and partially defatted			*
* tissue prepared for human food.			*
* Fresh fats packaged for shipment to			*
* edible renderers and offal packaged			*
* in retail labeled containers.			*
* Include comminuted veal, lamb, or			*
* goat meat not shaped into steaks,			*
* chops, or loaves.			*
* CONVENIENCE FOODS (FROZEN/UNFROZEN) -			*
* record finished weights only.			*
* Pizza-----	1610	MISCELLANEOUS MEAT PRODUCTS - record	*
* All types and sizes of cooked or		finished weights only.	*
* uncooked pizzas.		Cured meat loaves-----	1712
* Pies-----	1615	All types of cured "meat" loaves,	*
* All types and sizes of cooked or		luncheon meat loaves, chopped ham	*
* uncooked meat pies, turnovers,		loaves, chopped beef loaves, liver	*
* tamales, burritos, etc.		loaves, tongue loaves, meat spreads	*
* Dinners-----	1620	and pates, and similar cured items.	*
* All types and sizes of breakfasts,		Report cured nonspecific loaves under	*
* lunches and dinners. Report indi-		code 1713. Report "uncured" loaves	*
* vidual entrees under code 1625.		under code 1718.	*
* Entrees-----	1625	Nonspecific loaves-----	1713
* All types and sizes of entrees, i.e.,		All nonspecific loaves, i.e., pickle,	*
* spaghetti and meat sauce, macaroni		pimento, P&P, deluxe, etc., and items	*
* and meatballs, ravioli, beef chow		such as jellied loaves, souse, sulze,	*
* mein, pork chop suey, etc.		headcheese, etc.	*
* Other-----	1630	Meat patties-----	1715
* All salads with meat, sandwiches,		All raw or cooked nonspecific meat	*
* popped pork skins, corn dogs, sau-		patties, breaded or unbreaded.	*
* er-kraut balls, and other similar pre-		Report ground beef patties or ham-	*
* cooked convenience food items.		burger patties under code 1160 for	*
* FATS AND OILS - record finished weights		cooked, or code 1235 for raw.	*
* only.		Report other all meat patties, i.e.,	*
* Lard, rendered-----	1510	veal, lamb, etc., under code 1160 for	*
* All types of rendered lard, pork fat.		cooked or code 1231 for raw.	*
* Lard, refined-----	1520	Other formulated products-----	1718
* All types of refined lard, pork fat,		All items, i.e., meatballs, uncured	*
* hydrogenated lard, and lard oil.		meat loaves, imitation sausages,	*
* Edible tallow-----	1540	scrapple, pan pudding, blood pud-	*
* All rendered beef fat, mutton fat,		dings, bacon substitutes, sandwich	*
* and oleo stock.		spreads, etc. Report sandwiches	*
* Compounds-----	1570	under code 1630.	*
* All puff paste shortening, shorten-		Horse and other equine products----	6910
* ings, and miscellaneous fats and oils		All horse and other equine products	*
* containing animal fats.		prepared for human consumption.	*
* Oleomargarine-----	1580	Report horse and other equine items	*
* All oleomargarine, margarines, etc.,		prepared for animal foods under code	*
		8980.	*
		Animal foods-----	8980
		All certified animal food products	*
		only.	*
		CANNED PRODUCTS - record only finished	*
		weights of products in cans, jars,	*
		semirigid, or flexible containers.	*
		Luncheon meat, 50 ounces or over---	2611
		All types of product labeled chopped	*
		ham, spiced ham, pressed ham, etc.;	*
		product labeled chopped pork, lunch-	*
		eon meats, and ham patties. Report	*

* ham spread, corned beef spread, or other spreads under code 2680.	Same as 2621, except for container size.	*
* Luncheon meat, under 50 ounces-----2612	Ham, over 6 pounds-----2623	*
* Same as 2611, except for container size.	Same as 2621, except for container size.	*
* Chili con carne, 50 ounces or over-----2641	Pork shoulder picnics and loins----2840	*
* All types of chili con carne, chili con carne with beans, chili. Report chili gravy with meat under code 2851. Report chili sauce with meat and other chili items with less than 20 percent meat/meat byproducts under code 2852.	All perishable or shelf stable products labeled pork shoulder picnics, pork loins, Canadian bacon, plus other pork cuts and bacon, which are either whole, sectioned and formed, or sliced, with or without chopped meat binders, natural juices or gelatin added. Report chopped pork products under code 2611. Report pork spreads under code 2680.	*
* Chili con carne, under 50 ounces---2642	Viennas-----2650	*
* Same as 2641, except for container size.	All types of vienna sausages, either whole or pieces packed with or without a medium, i.e., water, broth, gelatin, oil, brine, vinegar, sauce, etc. Report franks and wieners under code 2660. Report other sausages under code 2770.	*
* Meat stew, 50 ounces or over-----2731	Franks and wieners-----2660	*
* All types of meat stews, oxtail stew, ragout, etc. Report tripe stews under code 2760.	All types of frankfurters and wieners either whole or pieces, packed with or without a medium, i.e., water, broth, gelatin, oil, brine, vinegar, sauce, etc. Report viennas under code 2650. Report other sausages under code 2770.	*
* Meat stew, under 50 ounces-----2732	Miscellaneous sausage products----2770	*
* Same as 2731, except for container size.	All sausage products other than viennas, franks, or wieners, packed with or without a medium.	*
* Hash products, 50 ounces or over---2631	Deviled ham-----2670	*
* All hash products, i.e., beef, corned beef, etc.	All deviled ham products only.	*
* Hash products, under 50 ounces-----2632	Record other deviled meat products under code 2680.	*
* Same as 2631, except for container size.	Potted meat food products -----2680	*
* Pasta meat products, 50 ounces or over-----2741	All products labeled potted meat food products, deviled meat products, and meat spreads, i.e., bacon, corned beef, roast beef, tongue, etc., also sandwich spreads. Report deviled ham under code 2670.	*
* All types of pasta and meat products, i.e., spaghetti and meatballs, spaghetti and meat, lasagna with meat, meat ravioli, spaghetti with frankfurters, etc. Report products such as spaghetti sauce with meat under code 2852.	Tamales-----2690	*
* Pasta meat products, under 50 ounces-----2742	All types of meat tamales, meat tamale filling. Report enchiladas, burritos, tacos, etc., under code 2852.	*
* Same as 2741, except for container size.	Sliced dried beef-----2710	*
* Ham, under 3 pounds-----2621		
* All perishable or shelf stable products labeled ham, either whole, sectioned and formed or sliced, with or without chopped ham binders, natural juices, or gelatin added. Report chopped ham under code 2611. Report deviled ham under code 2670. Report ham spread under code 2680. Report ham a la king under code 2851.		
* Ham, from 3 to 6 pounds-----2622		

* All types of sliced dried beef, i.e., creamed, chipped, etc. Report ground dried beef items under code 2851.	2720	CONTAINERS - record total numbers of filled units and total packed weights for each container type listed.	*
* Chopped beef, hamburger-----	2720	Glass - production units-----	9010
* All types of chopped or ground beef products and hamburger. Report corned beef under code 2780. Report dried beef under code 2710 for sliced and under code 2851 for ground.		Total number filled.	*
* Vinegar pickled products-----	2750	Glass - production weight-----	9011
* All products packed in vinegar, i.e., tongues, tails, pigs feet, ears, knuckles, etc. Report sausage packed in vinegar under code 2650 for vienna, 2660 for frank and wieners, and 2770 for others.		Total pounds.	*
* Byproducts-----	2760	Semirigid metal - production units-----	9020
* All byproduct, i.e., brains, tripe, sweetbreads, etc., that are not packed in vinegar.		Total number filled.	*
* Corned beef-----	2780	Semirigid metal - production weight-----	9021
* All whole, chunked, or ground corned beef products. Report corned beef hash under code 2631 or 2632. Report corned beef with cabbage and/or potatoes under code 2851 or 2852.		Total pounds.	*
* Soups-----	2790	Flexible retortable - production units-----	9030
* All ready-to-eat and condensed soups, also stocks and extracts.		Total number filled.	*
* All other (with 20 percent or more meat and/or meat byproducts)-----	2851	Flexible retortable - production weight-----	9031
* Products, i.e., frankfurters and beans, beef and barbecue sauce, beef and gravy, gravy and beef, beef roulade, pork and gravy, ham a la king, beef and kidney in gravy, etc., also baby foods.		Total pounds.	*
* All other (with less than 20 percent meat and/or meat byproducts)-----	2852		
* Products, i.e., beans with ham in sauce, beef chow mein, beef chop suey, chow mein vegetables with meat, sauerkraut balls, enchiladas, burritos, meat sauces, corned beef with cabbage and/or potatoes, etc., also baby foods.			
* Horse and other equine products---	6940		
* All horse and equine products prepared for human consumption. Report horse and other equine items prepared for animal foods under code 8990.			
* Animal foods-----	8990		
* Certified animal food products only.			

20.14 MP FORM 407

See Chart 20.1. More than one product class and condemnation cause may be reported on the same form provided an entry is not reported in more than one block. Use only product classes and condemnation causes printed on the form.

Report condemned product fabricated from more than one meat or meat byproduct by the predominant class.

The inspector will report only condemned product. He shall not:

a. Report product intentionally diverted by the plant to inedible channels (fat, bones, etc.) even if denatured.

b. Identify rejections on the form with any particular shipment of product received at the plant.

c. Certify that contamination was present when product arrived, or amount of trim necessary to bring product into compliance.

Prepare one copy of this form on the day the product is condemned. At the end of each reporting week, combine the totals of each product class and condemnation cause for the weekly summary. Prepare summary in duplicate entering the week's totals in the appropriate blocks. Write in "week ending" above the date block, and date each report

for the Saturday of the week the form is submitted.

Upon request, a copy may be given to plant management.

20.15 MP FORM 407-4

See Chart 20.1. Complete in duplicate for each material rejected. Send original to Chicago Data Services Center. Report rejected quantity in pounds. Negative reports are not required. Do not report rejected equipment. Report rejected items under the following categories:

(a) Materials Rejected

(1) Spices and seasonings:

Salt	Nutmeg
Sugar	Allspice
Pepper (black, red, white)	Sage
Monosodium glutamate	Dextrose
Paprika	Seeds
Garlic	Dill
Oregano	Caraway
Chili mix/powder	Fennel
Bar-b-que powder	Mustard
Mace	Seasonings
Thyme	Sausage
Onion powder	Bologna
Ground spice	Loaf
Anise	Ham spices
Smoke flavoring	Sauces
Cinnamon	Hot
Coriander	Pizza
	Honey
	Syrup
	Vinegar

(2) Flour and cereal products:

Wheat flour	Wheat cereal
Corn flour	Potato starch
Soya flour	Bread
Barley	Batter mix
Potato	Cracker meal
Rolled oats	Corn meal
Rice	Macaroni
Farina	Spaghetti
Cereal binder	Noodles
	Tapioca flour

(3) Dairy and egg products:

Nonfat dry milk	Sodium caseinate
-----------------	------------------

Whole milk	Eggs, whole, fresh
Whole skim milk	Egg white, fresh,
Dry whole milk	frozen, powdered
Whey	Egg yolks, fresh,
Breading mix dip	frozen, powdered
Process cheese spread	

(4) Fruits or vegetables (fresh, canned, or dehydrated):

Potatoes	Olives
Peas	Beans
Carrots	Bean sprouts
Parsley	Tomatoes, fresh
Onion	paste
Pimientos	puree
Pickles	juice

(5) Soaps, cleaners, oils:

Tripe cleaner	Boiler compounds
Toilet cleaner, etc.	Metal cleaner
Floor cleaner	Clothes cleaners
Oakite	Hand soaps
General cleaner	Mineral oil
Brick cleaner	Cotton seed oil
	Paraffin

(6) Casings (natural and artificial):

Casings
Plastic overwraps
Visking bags

(7) Curing agents:

Pickle	Prague powder
Cures	Sal brine
Wastphalia powder	

(8) Miscellaneous:

Bicarbonate of soda	Antioxidants to prevent discoloration
Vitamins	
Gelatin	Tenderizers
Mono-glycerides	Vegetable oleo-margarine
Stabilizers	

(b) Cause for Rejection

(1) Noncompliance with regulations:

Label not approved for use of rejected product
Product not labeled
Unauthorized color or flavor
Ingredients in excess of authorized allowances
Insufficient ingredients

Part 20

Manufacturer and/or address unknown
 Improper markings on product
 Product contains prohibited ingredients

(2) Contamination:

Contains insects and/or weevils
 Contains foreign material
 Rodent contamination present
 Wormy
 Unclean

(3) Objectionable odors, taste, or color:

Excessive odors	Unstable color
Over age	Rancid

(4) Sour, moldy:

Decomposed
 Toxic

(5) Unsound canned goods.**(6) Other.****(c) Disposition**

Removed from establishment:
 Converted into animal feeds
 Used in nonfood departments

(1) Returned to supplier.**(2) Destroyed by establishment:**

Sewage	Denatured and removed
Burned	Tanked
Garbage	

(3) Held for Food and Drug Administration.**(4) Other.****20.16 MP FORM 455**

See Chart 20.1.

(a) Completion

The inspector in charge will designate, by assignments, inspectors responsible for making entries on MP Form 455. At least one form will be completed for each plant on the day sanitation inspection is performed. Additional forms may be necessary to

properly document sanitary conditions in plants with several inspection assignments or with more than one shift.

In certain operations, the incidence of sanitation deficiencies may be so infrequent that only a few entries are made on the Daily Sanitation Report form. On such assignments, the circuit supervisor may decide to have entries made on the new MP Form 455 for more than 1 day, but not to exceed 1 week. If the form is used in this manner, the following instructions should be followed:

1. Modify the date box to indicate the period of time covered by the report (from-to).

2. Record and date deficiencies in the remarks column at the time they are noted. A date may also be used in place of the "Def" abbreviation under the column headed "Pre-op" and "Oper."

3. Continue to use the abbreviations "NO" and "Ac" (if space permits). However, this element may have to be omitted when the form is modified for weekly use.

The weekly issuance of the MP Form 455 should not occur in plants with a high incidence of sanitation deficiencies that place a demand on the inspector's time. Similarly, entries should not be reduced to fit on one form. The documentation on the MP Form 455 is an important part of the total sanitation program. The timely issuance of these reports serves as an important communication medium to stimulate compliance with sanitation standards, and provide a history of sanitation deficiencies.

As appropriate and corresponding to the items listed under the "General Area" heading, the form's columns will be completed as follows:

1. "Pre-Op" and "Oper." Enter (a) "NO" when for specific reasons--time, unusual problems, reduced operations, etc.--an area is "not observed"; (b) "Ac" when an observed area is "acceptable"; and (c) "Def" when deficiencies are identified.

2. "Remarks." Enter any pertinent

information--specific location and type of deficiency, name of plant personnel notified, etc.

3. "Action Taken." Enter in this column any restrictive or corrective action taken--equipment or area tagged, production downtime (approximate), etc. Each entry shall be preceded by the appropriate general area number and recorded to the right of the corresponding entry in the remarks section.

The inspector should discuss each entry with a responsible plant employee. When this is not done, or when the plant employee disagrees with an entry, the inspector should enter the reason in the "Remarks" section. At least weekly, and more often if necessary, the inspector in charge will discuss special problems and/or patterns of noncompliance with plant management. Results of these discussions will be recorded on or attached to the MP Form 455 for that day.

(b) Plant Improvement Program

Generally, deficiencies noted on MP Form 455 are corrected the same day. However, when they are of a nature requiring more time for completion (i.e., structural changes, equipment repair, etc.), priority must be given to product protection until corrections can be made.

Correction methods and completion dates should be (1) agreed upon by inspector in charge and plant management, (2) confirmed in writing, and (3) a part of the plant's improvement program. Such writeups are to be concise, specific, and include date of agreement and expected completion date. If such a date cannot be agreed upon, the inspector in charge will set one. He will consult with his supervisor before setting a due date, if failure by the establishment to comply will result in a major curtailment of a plant's operation or production. Newly assigned or rotated inspectors in charge must review the plant improvement program with the circuit supervisor before discussing major facility

or equipment changes with plant management, or before changing established completion dates.

(c) Distribution, File

The inspector in charge will ask the company representative to sign in the block titled "Received by Establishment Official," who will then receive a copy of the MP Form 455. The original will be filed in the inspector's office for 2 years.

Copies of plant improvement program writeups are to be made available to plant management. All documents concerning a project will be filed at the inspector's office, separate from MP Form 455, for 2 years from project completion.

20.17 MP FORM 460

See Chart 20.1. The inspector observes the following guidelines in completing this form.

1. Number of containers. Number of immediate (primary) containers.
2. Type of container. Use only one of these codes:
 - a. CYL for cylindrical cans.
 - b. FLAT for oblong cans with rectangular sides and rectangular or square ends (e.g., pullman hams).
 - c. PEAR for pear shaped cans.
 - d. PYDL for pyramidal cans with rectangular ends of two different sizes (e.g., corned beef).
 - e. GLASS for all glass containers. Do not mix lots, or use other abbreviations.
3. Country codes. Use the 3 digit codes in Table 27.7.
4. Defect tally. Tally each defect found on original and reinspections of sorted lots in appropriate blocks. Enter totals where required, including zeros.
5. Sampling time. Time spent in marking containers to be sampled and in supervising stamping them with the 2 1/2 inch rubber import brand. It may be prorated (for several lots) and estimated, if performed by another

inspector at a place other than where can examination and form completion are done.

6. Inspection time. Time spent in examining the cans and completing MP Form 460.

20.18 MP FORM 519

See Chart 20.1.

Product. Enter name of product being inspected (beef carcasses).

Product Code. Enter applicable product code (code 001 for beef carcasses).

Lot Number. Determine and enter applicable number. Example: If this is the first lot of beef carcasses examined this date, enter "1" in this block.

Lot Size. Enter number of sides in the lot.

Sampling Plan. With a checkmark, designate type of plan being used (double, single). If double plan, designate with a checkmark in first step column if only first step is necessary. If second step is necessary, checkmark the second step block. If online sampling is used, leave space blank.

Sample Size. Record size of sample examined. If online sampling is used, use an encircled 3 and a separate form for each online lot inspected.

Minor, Major, Critical Defects Columns. Record defects in proper column (minor, major, or critical) under first step only when single sampling plan is used. Record first step defects in first step column on first step of double sampling plan, and second step defects in second step column when second step is necessary in double sampling plan. Rest of form is self-explanatory.

a. A declaration by the manufacturer stating that all can content was heated to not less than 100° C. during processing. Temperature and time used shall be stated.

b. A certification by the inspector that he is familiar with product process, and does not have reason to doubt manufacturer's declaration. Inspector's part of the certificate shall read:

"I certify that I am familiar with product process (insert name of product) and I have no reason to doubt manufacturer's declaration."

John Doe
USDA Inspector

(2) Labels. Trade description shall be in the form of a principal label or brand, prominently and, as practicable as possible, permanently affixed to product. It shall contain the following prominent and legible wording:

a. Name of country where products are made or produced (Product of USA).

b. True description of product.

Where any weight or quantity is declared, it shall specify whether gross or net. Any matter included on the label or brand, additional to that specified in the regulations, shall not contradict or obscure specified particulars by illustration, wording, or size of lettering.

22.22 AUSTRIA

(a) Meat Products

(1) Beef. The following statement will be made either on reverse of regular export certificate or on departmental letterhead: "This is to certify that rinderpest, foot-and-mouth disease, and contagious pleuro-pneumonia did not exist in the United States during the 12 months preceding slaughter of animals from which these products were derived."

(2) Pork. In addition to the above certification, the following is required for fresh (frozen) pork/byproducts:

"Hog cholera, African swine fever, Teschen disease, and swine vesicular disease have not existed in the State of animals' origin during the 6 months preceding slaughter of the animals from which these products were derived."

For pork meat (not byproducts), add also the following:

"The meat has been stored for at least 30 days at a temperature not above -15° C. (+5° F.) under the control of an official veterinarian." Plant management must identify the origin of all swine from which the meat/byproducts will be derived for export to Austria. The inspector in charge must contact the nearest Veterinary Services office to ascertain the hog cholera status of origin States. The other diseases listed do not exist in the United States. Each pork liver must be branded with the official inspection legend.

The export certificate and the additional statements on the reverse must be typed with the same typewriter and signed by the same MPI veterinarian.

(3) Casings. Issue MP Form 415-5.

(b) Poultry Products

Issue MP Form 506. The following statement shall be typed in the "remarks" section:

"The undersigned certifies that the above designated product came from poultry which originated in flocks in the United States in which within 40 days of slaughter no outbreak of Newcastle disease was officially noted and which were not quarantined because of outbreaks of diseases communicable to poultry."

Note: The United States is free of viscerotropic velogenic Newcastle disease.

Plant management is required to identify flocks and their origin to the veterinary inspector in charge sufficiently in advance of slaughter to enable him to execute the export certificate.

22.23 BELGIUM**(a) Meat Products**

- * Issue MP Form 7, Certificate of Wholesomeness, for exports of fresh meat and meat byproducts.
- * Issue MP Form 95 for processed meat food products.
- * These certificates require that ante-mortem inspection be conducted by a veterinarian. The alternative procedure in section 9.6 meets this requirement, provided a veterinarian does ante-mortem inspection of the animals whose meat, product, or byproduct is to be exported to Belgium. Exporters must establish product identity and satisfy certifying official that product meets this requirement.

Belgium import regulations apply to all meat, including horsemeat, and all processed and canned products with more than 5 percent meat by weight.

(1) Fresh, frozen. The following fresh or frozen products are eligible for entry:

- a. Beef--bone-in or boneless pieces weighing at least 22 pounds.
- b. Veal, horsemeat--bone-in pieces weighing at least 22 pounds.
- c. Pork--bone-in hams, loins, and bacon from back and breast.
- d. Mutton, lamb, and goat meat--bone-in legs, shoulders, and loins.
- e. Unboned heads of all species.
- f. Byproduct (edible)--hearts, kidneys, livers, tongues, brains, intestines, stomachs, pancreas, and thymus. Large intestines and stomachs must be scraped and scalded.

Wrapper or container labels of byproduct, including livers, must show inspection legend.

(2) Brands. Each piece or cut of fresh meat, chilled or frozen, shall be marked with legible brands. Carcasses less than 132 pounds shall have four brands on shoulders and external surfaces of hind legs; those over 132 pounds at least four brands on each side, placed on thigh, loin, back, and

shoulder. Pork carcasses shall also be branded on ribs.

(3) Labels. Labels must be approved by PLS. One label shall be affixed outside container and one shall be placed inside. A label need not be on the container if all cans or packages therein bear identical labels.

The label shall show kind of meat, official number of processing or producing plant, and country of origin.

(4) Casings. Identify containers with inspection mark shown in the regulations (312.8). Accompany each shipment with MP Form 412-8; the words "animal casing" are substituted for "products." Nodular casings shall be described on the certificate as "Nodular (not clear)."

(b) Poultry Products

Issue MP Form 506 and MP Form 47. To comply with item (e) of MP Form 47, the owner or producer of poultry to be exported must sign a certificate stating all requirements in such item. The certificate must be given to the MPI officer signing the form. Product with bastings or tenderizers is not permitted.

22.24 CANADA**Certificate and Stamp**

All certificates accompanying product for export to Canada must be signed by MPI veterinarians. On such certificates, veterinarians should indicate "D.V.M." (or equivalent degree) after their signature.

Export stamp showing certificate number must be applied to main panel of each carton.

(a) Labeling

(1) Prepackaged product. All consumer-size packages of meat and poultry products must comply with the Canadian labeling regulations which require:

a. In English and French, the product name and the net quantity of the contents declared in Canadian (avoirdupois) and metric units on the principal display panel.

b. The name and address of the manufacturer or first dealer ending with U.S.A. to be shown on the main panel with all mandatory requirements. The first dealer must either be a registered tenant of a USDA inspected plant or a Canadian distributor.

c. An ingredients statement in English and French.

(2) Quebec requirement. A Quebec provincial "Order-in-Council" (4-15-67) requires "French" on labels of products marketed in the Province. Inscriptions in another language must not precede those in French. The Order requires that food labels show:

- a. Product nature, composition, use, exact quantity, origin, etc.
- b. Identity of manufacturer, preparer, conditioner, or processor.
- c. Place of manufacture, preparation, conditioning, or processing of product. Imported product must be marked with the country of origin name.

(b) Meat Products

(1) MP Form 412-3. It must show consignor's name and address and establishment no.(s) of plant(s) from which shipment was made. If product was prepared in a plant other than the exporting plant, statement on certificate should say, "products prepared at est. no. _____. Give producing plant's est. no. Exporting plants will not be permitted to change labels or carton lids to show their own establishment name and number.

(2) Diethylstilbestrol (DES) certification. An additional export requirement with respect to DES will apply to all exports to Canada of live cattle and sheep (except animals exported for breeding purposes), beef/veal/mutton/lamb, their byproducts, and

meat food products containing beef/veal * mutton/lamb.

(i) Live cattle and sheep. For such animals, the health certificate with the added statement "I certify, to the best of my knowledge and judgment, that the cattle (or sheep) identified on this certificate have never been fed or implanted with DES and that the animals were accompanied by certification from the owner and accredited veterinarian as specified for shipments destined for Canada" will be required on certification by the Federal veterinarian making the export inspection or endorsement for such livestock to be exported to Canada.

(ii) Beef, veal, mutton, lamb. For * beef/veal/mutton/lamb, byproducts, and * meat food products, MP Form 412-3, with the added statement, "I certify, to the best of my knowledge and judgment, that the meat and/or meat food products identified on this certificate were derived from livestock which have never been fed or implanted with DES and that the animals from which such meat and/or meat food products were derived were accompanied to the slaughtering establishment by certification from the owner and accredited veterinarian as specified for shipments destined for Canada" will be required as the basis for eligibility of such articles for export to Canada.

Such certifications may be issued provided a satisfactory method is developed for identifying and certifying specific lots of animals delivered to the plant for slaughter or offered for export. Advance arrangements must be made by the plant, or for livestock by the shipper, to have cattle/sheep/lamb or products thereof intended for export to Canada accompanied by written certification from the owner that the cattle/sheep/lambs in the consignment have never been fed or implanted with DES. The certification statement must be as shown in Chart 22.1 and must

include information requested. The owner is understood to be the livestock producer who raised and/or fed the animals identified on the owner certification statement, and has had in his

possession cattle for at least 120 days and sheep for at least 45 days. Further certification will be required by an accredited veterinarian that insofar as he can determine from

Chart 22.1 - *Owner certification of animals

I have been instructed in and have agreed to meet Canadian requirements prohibiting administration of diethylstilbestrol (DES) as a growth promotant.

I hereby certify to the United States Department of Agriculture that I was the owner of the livestock described below when they were delivered by me to _____ (official establishment or shipper) on _____, for slaughter/export and that such livestock were never fed or (date)

implanted with DES while in my possession. I further certify that DES is not used as a growth promotant on my premises, that the cattle were in my possession at least 120 days and sheep at least 45 days before shipment and, to the best of my knowledge, did not receive DES at any time in their lives.

I understand that a false statement in this certificate may result in prosecution under Federal law.

Number	Cattle/Sheep	Breed
--------	--------------	-------

Shoulder backtag or right eartag numbers

Signature of Owner

Address

Date

Location of Premises

I hereby certify that I am accredited by the United States Department of Agriculture. I further certify that I have visited the premises and examined the livestock in question and that, based on my visits and personal knowledge of the premises from which the above described livestock were shipped, to the best of my knowledge, DES has not been administered as a growth promotant to any livestock on the above premises. I further certify that the owner is engaged in livestock production or feeding and has in his possession a document certifying that he has received instruction in Canadian requirements prohibiting administration of DES as a growth promotant and signifying his agreement to meet such requirements.

Veterinarian

Address

Date

* The definition of an "owner" shall also be interpreted to include his duly authorized "agent" such as a feedlot manager who is in complete charge of the animals as in the case of a custom feedlot operation.

4. A veterinarian must sign all certificates (followed by his degree, such as D.V.M.). The signature must be impressed with the official seal of the United States Department of Agriculture, Meat and Poultry Inspection Program.

(2) **Permit.** An import permit is required from the State veterinary officer permitting the importation of such product into Malaysia.

(b) Poultry Products

(1) **Turkeys.** MP Form 506, signed by an MPI veterinarian, shall contain the following statement:

"The turkeys from which the products for export to Malaysia were derived are from an area free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the slaughter and export. The turkey products were derived from turkeys subject to ante- and post-mortem examinations and have been found to be free from infectious and contagious disease. The turkey products are fit for human consumption, and every precaution has been taken to prevent contamination prior to export."

(2) **Other poultry.** Poultry other than turkeys, require the following statement on MP Form 506 certified by an MPI veterinarian:

"The poultry covered by this certificate is derived from flocks found free of evidence of communicable diseases, including but not limited to fowl cholera and Newcastle disease, and insofar as can be determined exposure thereto, on the basis of an examination by a licensed veterinarian accredited to the USDA. Poultry on farms adjoining the farm of origin were also found to be free of evidence of these diseases upon inspection. The poultry was given ante- and post-mortem inspection under the supervision of a Federal veterinarian and was found to be wholesome. Foot-and-mouth disease has not existed since 1929, and rinderpest has never existed in the United States."

(3) **Cooked poultry.** Except for turkeys, as above specified, only hermetically canned cooked poultry may be exported to Malaysia without the general certificate.

(4) **Veterinary Services.** To meet the requirements of above statement regarding examination of poultry on the farm and on adjoining farms, plant management shall contact the local VS veterinarian, and arrange for this examination. Management should understand that his examination is reimbursable. Findings will be certified to the plant's veterinarian in charge.

22.59 MALTA

Poultry Products

Issue MP Form 506 without additional statements for all shipments.

22.60 MARTINIQUE

Exports to Martinique, French West Indies, must meet the same requirements as those destined to France. However, when codes are used in lieu of actual dates on cartons or cans of product to be sold at retail or institutional levels, the exporter must furnish such codes in advance to the Director des Veterinaires, Direction Departmental de L'Agriculture, Boulevard General Charles de Gaulle, Fort-de-France, Martinique.

22.61 MEXICO

Meat Products

Five copies of the export certificate are required. The fifth copy should be a photostat of the original.

Unscalded stomachs. See 22.17(b).

22.62 NETHERLANDS

(a) Meat Products

Besides the regular export certificate (MP 412-3), issue MP Form 412-9-1 for fresh/frozen meat and MP 412-9 for processed meat food products.

(1) **Fresh product.** The following fresh and frozen products from animals slaughtered in USA are eligible for entry:

a. Beef cuts, with or without bone, weighing at least 6.6 pounds. Individual cuts weighing a minimum of 6.6 pounds are permitted only on air freight shipments not exceeding 3,000 pounds.

b. Beef tails and beef or horsemeat tenderloins of any weight.

c. Pork bellies, ham shoulders, and loins.

d. Fresh lamb, mutton, or horsemeat, * individual cuts weighing not less than 6.6 pounds.

e. Byproducts--livers, kidneys, tongues, stomachs (without mucous membrane; no omasa), intestines, brains, hearts, spleens, cleaned gullets, ears, feet, thymus, and pancreas.

(2) **Inspection marks.** Livers of all species must be branded with hot iron. All meat cuts and individual pork jowls, organs, and edible byproducts must be marked with legible ink stamp or branded with hot iron. Marks of inspection are not required on beef tails, kidneys, hearts, and tongues of swine, sheep, goats, and of cattle less than 3 months old.

NOTE: Shipments of product not marked as required will be refused entry. Export certificate requests for product which should but does not bear brands must be denied. Such shipments "at exporter's risk" are not permitted.

(3) **Inspection procedures.**

a. Livers. Beef and sheep livers shall be inspected as follows:

1. Open bile duct by usual method.
2. Make a transverse incision not longer than 2 inches and approximately 3/4 inches deep across the omasal impression of the liver visceral surface, cutting the smaller branches of the bile duct.

3. Make a second transverse incision not longer than 2 inches and

approximately 3/4 inches deep across the liver visceral surface from beside and below the caudate lobe, cutting only the smaller branches of the bile duct.

b. Kidneys, bladder. They should be examined. Renal lymph nodes should also be incised. Carcasses with kidneys and/or kidney fat removed are acceptable.

(4) **Trichinae treatment, certification.** For product containing pork muscle tissue, one of the following statements must be typed on MP Form 412-9 below the health certification (Block IV), or on the reverse of MP Form 412-9-1, and signed by an MPI veterinarian:

a. The pork has been examined for trichinae and has been found free of any infection.

b. The pork has been kept without interruption at a temperature of at least -15° C. (+4° F.) for at least 3 weeks.

c. The pork has been heated to an internal temperature of at least 80° C. (176° F.).

Exception. Trichinae treatment of pork may be carried out in a "Free Trade Zone" in Netherlands.

Product not complying with any of the above statements may, at exporter's request, be certified with the following statement typed on MP Form 412-9 or MP Form 412-9-1:

"To be stored at an internal temperature of at least -15° C. in a Free Trade Zone in the Netherlands for at least 3 weeks."

(5) **Rendered fats; antioxidants.**

The following antioxidants may be added to rendered animal fats or to combinations of rendered animal fats and vegetable fats: dodecylgallate, propylgallate and octylgallate, not more than 0.01 percent either singly or in combination.

Note: Dodecylgallate and octylgallate are not listed in the

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250



MEAT AND POULTRY INSPECTION REGULATIONS

SEPTEMBER 1978

CHANGE: 78-9

MAINTENANCE INSTRUCTIONS

Remove Page

Insert Page (numbered 78-9)

SUBCHAPTER A - MANDATORY MEAT INSPECTION

109

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110

110

NOTE: This change only corrects an error.

Class of substance	Substance	Purpose	Products	Amount
Sodium acid pyro-phosphate.	To accelerate color fixing.	Frankfurters, wieners, vienna, bologna, garlic bologna, knock-wurst, and similar products.	Not to exceed, alone or in combination with other curing accelerators, the following: 8 ozs. in 100 lbs. of the meat, or meat and meat byproducts, content of the formula; nor 0.5 percent in the finished product.	
Sodium ascorbate.	To accelerate color fixing or preserve color during storage.	Cured pork and beef cuts, cured comminuted meat food product.	87.5 ozs. to 100 gals. pickle at 10 percent pump level; 7/8 ozs. to 100 lbs. meat or meat byproduct; 10 percent solution to surfaces of cured cuts prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product.)	
Sodium erythorbate.		do	do	
Citric acid or sodium citrate.		do	do	May be used in cured products or in 10 percent solution used to spray surfaces of cured cuts prior to packaging to replace up to 50 percent of the ascorbic acid, erythorbic acid, sodium ascorbate

Class of substance	Substance	Purpose	Products	Amount
Curing agents.	Sodium or potassium nitrate.	Source of nitrite.	Cured products other than bacon.	or sodium erythorbate that is used.

7 lbs. to 100 gals. pickle; 3 1/2 ozs. to 100 lbs. meat (dry cure); 2 3/4 ozs. to 100 lbs. chopped meat, except that nitrates may be used in bacon only in accordance with paragraph (b) of this section.

7 lbs. to 100 gals. pickle; at 10 percent pump level; 1 oz. to 100 lbs. meat (dry cure); 1/4 oz. to 100 lbs. chopped meat and/or meat byproduct. The use of nitrates, nitrates, or combination shall not result in more than 200 parts per million of nitrite, calculated as sodium nitrite, in finished product.

Cured products.

To fix color.

Sodium or potassium nitrite.
(Supplies of sodium nitrite and potassium nitrite and mixtures containing them must be kept securely under the care of a responsible employee of the establishment. The specific nitrite content of such supplies must be known and clearly marked accordingly.)

*

PROPOSED RULES

[3410-37]

Food Safety and Quality Service

[9 CFR Part 318]

SUBSTANCES USED IN PREPARATION OF BACON

Revision of Proposed Rulemaking

AGENCY: Food Safety and Quality Service, USDA.

ACTION: Proposed rule; revision.

SUMMARY: This document revises the Department's proposed amendment of the Federal meat inspection regulations with respect to nitrites and other substances used in the preparation of bacon which was published in the *FEDERAL REGISTER* on May 16, 1978 (43 FR 21007-21008). It was proposed to require that 40 parts per million (ppm) sodium nitrite or an equivalent amount of potassium nitrite (49 ppm) be used in bacon and that 0.26 percent potassium sorbate by weight of bacon be used in bacon. The proposal is revised to propose to require that 550 ppm sodium ascorbate or sodium erythorbate (isoascorbate) also be used in bacon. This was inadvertently omitted from the proposal. This proposed rule as revised is for the purpose of proposing to further reduce the amount of nitrite used in bacon while still providing protection against botulinal hazards.

DATE: Comments and data must be received on or before November 16, 1978.

ADDRESSES: Written comments to: Executive Secretariat, Attn: Ann Langlois, Room 3167, South Agriculture Building, Washington, D.C. 20250.

FOR FURTHER INFORMATION CONTRACT:

Mr. Irwin Fried, Acting Director, Product Standards and Labels Division, Food Safety and Quality Service, United States Department of Agriculture, Room 202, Annex Building, Washington, D.C. 20250, 202-447-6042.

SUPPLEMENTARY INFORMATION:

COMMENTS

Interested persons are invited to submit comments concerning this proposal. Written comments must be sent in duplicate to the Executive Secretariat. Comments should bear reference to the date and page number of this issue of the *FEDERAL REGISTER*. All comments submitted pursuant to this notice will be made available for public inspection in the office of the Executive Secretariat during regular hours of business.

BACKGROUND

On May 16, 1978, the Department published in the *FEDERAL REGISTER* a proposal to amend the Federal meat inspection regulations by requiring that 40 parts per million (ppm) of sodium nitrite or an equivalent amount of potassium nitrite (49 ppm) be used in bacon and by requiring that 0.26 percent potassium sorbate by weight of bacon be used in bacon. This proposal was based on data submitted by industry in connection with experiments concerning the processing of bacon.

These experiments appear to establish that bacon can be produced under properly controlled conditions so that it does not contain confirmable levels of nitrosamines. However, these experiments also included the use of 550 ppm sodium erythorbate (isoascorbate), which was used for the purpose of blocking nitrosamine formation. Provisions to propose to require the use of 550 ppm sodium erythorbate (isoascorbate) or, alternatively, 550 ppm sodium ascorbate, in bacon, were inadvertently left out of the proposal. It was intended to propose to permit 550 ppm sodium ascorbate to be used in lieu of 550 ppm sodium erythorbate (isoascorbate) because both appear to have identical activity with respect to the blocking of nitrosamine formation. Accordingly, the proposal is revised to also propose to require the use of 550 ppm sodium ascorbate or sodium erythorbate (isoascorbate) in bacon.

In order to assure the prevention of toxin formation by *Clostridium botulinum*, the current regulations (9 CFR 318.7(b); 43 FR 20992-20995) require the use of 120 ppm sodium nitrite or an equivalent amount of potassium nitrite (148 ppm). However, the experiments referred to above appear to establish that 40 ppm sodium nitrite or 49 ppm potassium nitrite, and 0.26 percent potassium sorbate in bacon would have an effect equal to that of 120 ppm of nitrite alone with respect to the prevention of toxin formation by *Clostridium botulinum*.

The data that support these conclusions were submitted by industry in response to the USDA notice for such data published in the *FEDERAL REGISTER* on October 18, 1977, and are available for viewing at the USDA office of the Executive Secretariat.

However, since the data submitted on this new method of processing bacon were derived from experiments involving relatively small numbers of bacon samples in comparison to the total volume of bacon produced annually, it has been determined that additional studies should be undertaken in an effort to substantiate the original

findings submitted by the industry. The Administrator is of the view that 12 months from May 16, 1978, the date of the first proposal, is sufficient time for these studies to be conducted and for the process to be evaluated under actual processing plant operating conditions.

Under these circumstances, the Administrator has determined that, if the data referred to above are confirmed by additional testing and interested parties do not provide substantive data demonstrating that bacon made with ppm sodium nitrite or an equivalent amount of potassium nitrite (49 ppm), 0.26 percent potassium sorbate, and 550 ppm sodium ascorbate or sodium erythorbate (isoascorbate) would not adequately prevent botulinal toxin formation and be free from confirmable levels of nitrosamines, action will be taken to promulgate this proposal as a final rule if at all possible within a maximum of one year from May 16, 1978.

The cut-off date for submission of comments and data (November 16, 1978) and the target period for action to be taken on this proposal (within a maximum of one year from May 16, 1978) are the same as those published in the first proposal. It does not appear necessary to make extensions in that it appears that those likely to conduct further experiments in response to the experiments referred to above, have been aware for some time that such experiments involved bacon made with 550 ppm sodium erythorbate (isoascorbate). Amendment of regulations: On the basis of the foregoing, the proposed amendment of § 318.7(b) of the Federal meat inspection regulations (9 CFR 318.7(b)) is revised to read as follows:

§ 318.7 Approval of substances for use in the preparation of products.

* * * * *

(b) Requirements for the use of nitrite, potassium sorbate, and sodium ascorbate or sodium erythorbate (isoascorbate), in bacon.

(1) With respect to bacon: sodium nitrite shall be used at a level so as to introduce 40 parts per million (ppm) or potassium nitrite shall be used at a level so as to introduce 49 ppm; 0.26 percent potassium sorbate by weight of bacon shall be used; and sodium ascorbate or sodium erythorbate (isoascorbate) shall be used at a level so as to introduce 550 ppm. Sodium ascorbate or sodium erythorbate have molecular weights of approximately 198. Hydrated forms of these substances shall be adjusted to attain the equivalent of 550 ppm sodium ascorbate or sodium erythorbate.

* * * * *

A draft Impact Analysis Statement was prepared in connection with the May 16 proposal and is available from the Food Safety and Quality Service.

Done at Washington, D.C. on:
August 25, 1978.

SYDNEY J. BUTLER,
Acting Administrator,
Food Safety and Quality Service.

[FR Doc. 78-24687 Filed 8-31-78; 8:45 am]

39394

[3410-37]

Food Safety and Quality Service
[9 CFR Part 317, 318, and 319]

MILK ALBUMINATE

**Use in Certain Sausage Products; Withdrawal
of Proposed Regulation**

AGENCY: Food Safety and Quality Service, USDA.

ACTION: Notice of withdrawal.

SUMMARY: This notice withdraws a notice of proposed rulemaking which would have allowed the use of a product the Department referred to as "milk albuminate" in certain sausage products. The majority of comments received regarding the proposal opposed it on the basis that "milk albuminate" is a misnomer. Furthermore, the Food and Drug Administration recently ruled that, with regard to this product, "albumin/caseinate product" is a more accurate term than "milk albuminate." "Albumin/caseinate product" is a generic term for products in addition to the product covered under the proposed rulemaking. Therefore, the Food Safety and Quality Service has determined to withdraw the proposal and to consider the use of albumin/caseinate products in sausage products at a later date.

EFFECTIVE DATE: September 5, 1978.

**FOR FURTHER INFORMATION
CONTACT:**

Mr. Irwin Fried, Acting Director, Product Labels and Standards Staff, Scientific and Technical Services, Meat and Poultry Inspection Program, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250, 202-447-6042.

SUPPLEMENTARY INFORMATION: On February 15, 1977, the meat and poultry inspection program of the Food Safety and Quality Service published a proposed rule (42 FR 9182-9183) to amend 9 CFR 317.8, 318.7, 319.140, and 319.180 of the Federal meat inspection regulations that would have allowed the use of a product the Department referred to as "milk albuminate" in certain sausage products. Such proposal was initiated as a result of a petition by the First Spice Mixing Co., Inc., Long Island City, N.Y. The majority of the comments received on the proposal opposed it on the basis that "milk albuminate" is a misnomer. This matter was also addressed by the Food and Drug Administration, which concluded that "milk albuminate" did not accurately describe the product referred to in the proposal and that "albumin/caseinate product" was more descriptive of this product. However, that term is very general and could be inclusive of other products which differ from that referred to in the proposal by composition. Therefore, the Administrator finds good cause to withdraw the proposal, in order to avoid confusion and to further consider whether any "albumin/caseinate product" can be used in sausage products.

In consideration of the foregoing, the proposal published in the **FEDERAL REGISTER** (42 FR 9182-9183) on February 15, 1977, is hereby withdrawn.

NOTE.—The Food Safety and Quality Service has determined that this document does not contain a major proposal requiring preparation of an inflation impact statement under Executive Order 11821 and OMB Circular A-107.

Done at Washington, D.C., on August 22, 1978.

SYDNEY J. BUTLER,
Acting Administrator,
Food Safety and Quality Service.

[FR Doc. 78-24947 Filed 9-1-78; 8:45 am]



NEWS

U. S. DEPARTMENT OF AGRICULTURE

Haney (202) 447-8293
Wells (202) 447-4026

MEAT PLANT OWNER FINED FOR ATTEMPTED BRIBERY OF INSPECTOR:

WASHINGTON, Sept. 6--A Utica, Mich. meat plant owner has been fined \$8,000 and placed on six-months probation for paying bribes to a U.S. Department of Agriculture (USDA) meat inspector who was working in cooperation with federal investigators.

Carol Tucker Foreman, assistant secretary of agriculture for food and consumer services, said that Judge Philip Pratt took the action Aug. 22 in the U.S. District Court in Detroit against David A. Fenster, a co-owner of the Utica Packing Company.

Fenster was charged with paying \$200 to a federal inspector on each of four occasions between Nov. 24 and Dec. 17, 1976. The inspector, who reported the first bribery offer to agents of the Federal Bureau of Investigation (FBI), accepted the bribes from Fenster at the request of FBI agents who conducted the investigations.

Ms. Foreman said that the bribes were intended to influence the inspector to alter inspection procedures to avoid production delays. Under the federal meat inspection program, administered by USDA's Food Safety and Quality Service (FSQS), inspectors are assigned to federally-inspected meat plants to assure that only wholesome meat enters marketing channels and that plant operations meet federal standards for sanitation and production procedures.

UNITED STATES
DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
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